



ZUCCARDI FINCA PIEDRA INFINITA GRAVASCAL 2017

*Finca Piedra Infinita, IG Paraje Altamira, San Carlos, Valle de Uco.*

*Altitude, 1100 masl – 3609 ft*



In the search for the purest expression of the identity of Finca Piedra Infinita vineyard, we reached this small plot of 0.73 hectares. Located on its north-east side, it shows the typical facet of Paraje Altamira soil, with large gravels and granite stones covered with calcareous material at a depth of 60 cm.

Those of us who work in this vineyard every day, know that it has special places, with unique characteristics.

*Sebastián Zuccardi  
Viticulturist*



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### ORIGIN

Finca Piedra Infinita, IG Paraje Altamira, San Carlos, Valle de Uco, Mendoza.  
Altitude, 1100 masl – 3609 ft

### SOIL PROFILE

Alluvial, originated in the fan of the Tunuyán river. With a 50 cm surface layer of medium-textured sand and silt, and then a layer of medium to large granite gravels, coated with calcium carbonate in a silt and clay matrix.

### HARVEST

This vintage was characterized by showing low yields and exceptional health and quality. The warm summer brought forward the start of the harvest and we worked to harvest each plot at its optimum point and avoid over-ripening. The wines present a very good balance and a profile in which the fruit predominates.

### VINIFICATION

Grapes selected manually, filled with pools by gravity. Fermentation in concrete tanks, without epoxy, with native yeasts. Aging in concrete vessels.

### GRAPE

100% Malbec

### ALCOHOL

14 % vol.

### TOTAL ACIDITY

5,83 g/l

### PH

3,68

*Sebastián Zuccardi, Winemaking Director  
Laura Principiano, Head Winemaker*

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